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TITLE : PRODUCTION OF BEAN CURD

ABSTRACT : PURPOSE: To eliminate the need for addition of a defoaming agent and obtain high-quality bean curd, by heating GO liquid (ground soybean liquid) at a temperature below a foaming starting temperature, separating the GO liquid into soybean milk and bean-curd refuse, heating the soybean milk under physical condition without foaming and coagulating the soybean milk.

CONSTITUTION: Soybeans are dipped in water and ground together with the water to produce GO liquid (ground soybean liquid), which is then primarily heated below a temperature starting foaming, e.g. about $\leq 90^{\circ}\text{C}$, and the separated into soybean milk and bean-curd refuse. The separated soybean milk is then secondarily heated under physical condition without foaming, e.g. under pressure, etc., at about $93\text{--}100^{\circ}\text{C}$, cooled and then coagulated by adding a coagulating agent, e.g. glucono- δ -lactone, to afford the aimed bean curd. Thereby the bean curd can be produced without requiring addition of a defoaming agent, e.g. fatty acid monoglyceride, silicone resin, etc., and the deterioration in taste by the defoaming agent can be avoided.

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